

Abstract of the Disclosure:

A method of intensifying the pulpy or gritty texture of pulpy or gritty liquid to pasty foodstuffs by adding amylopectin potato starch, i.e. potato starch having an amylopectin

5 content of at least 95%, preferably at least 98%. In this manner, an organoleptic improvement is achieved as compared to conventional potato starch as well as compared to waxy maize starch.

OSK/kc